



CHRISTMAS RECIPES AROUND THE WORLD

Apostolos Varnavas Primary School

Year 5B

2022-2023



KURABIEDES

Ariadne Metochi

INGREDIENTS

250g cow milk butter, at room temperature

100g icing sugar

100g almonds,
whole or roughly chopped,
with the peel

1 tsp vanilla extract

2 tsps ouzo

1 tbsp rose water

450–500g all-purpose flour
sifted

6g baking powder

300g icing sugar for powdering



monds whole or roughly chopped (depending
whether you prefer the cookies to have whole
chopped almonds inside) on a baking tray and
sprinkle with some water. Bake them for 7-8
minutes, being careful not to burn them.



Use an electric mixer, to mix the butter and the icing sugar (100g/3.5 ounces), for about 20 minutes, until the butter is creamy and fluffy, like whipped cream. (It is very important that the butter is at room temperature.) Add the vanilla extract, the rose water and the ouzo and blend; add the baked almonds and blend again.





- In another bowl, blend the sifted flour and the baking powder. (It is very important to sift the flour, so that the cookies will become light and smooth.) Gradually add the flour into the butter mixture (from step 2) and work the mixture with your hands, until the ingredients are combined and the dough is soft and easy to work. You will need 450-500g of flour, depending on the flour.



- Preheat the oven to 200C; layer the bottom of 2 baking trays with parchment paper and form the kurabiedes. Roll 1-2 tbsps. of the dough into a ball, place on the baking tray and push with your finger in the middle, to form a little dimple. Continue with the rest of the dough.



- Place the baking trays with the kurabiedes in second and fourth grill of the oven and turn the heat down to 180C. Bake for approx. 20 minutes, until they have a very fair golden tint and are cooked through. Be careful not to overcook them. Leave them aside to cool down for a while. If you try to lift them, while still warm, they will break.



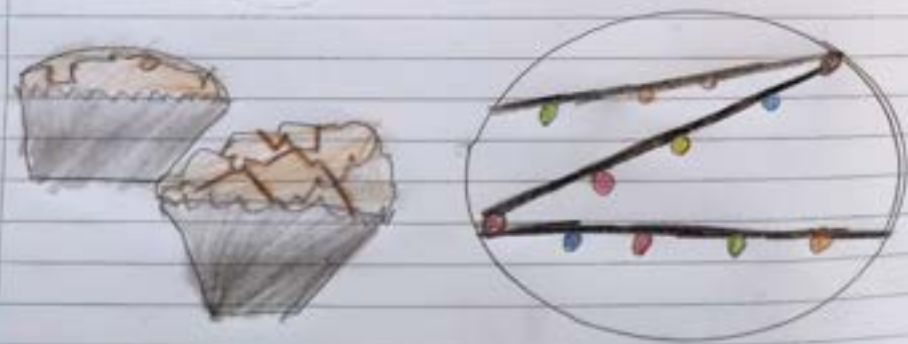
In a large bowl, add 500g/18 ounces of icing sugar and dip the kurabiedes (in batches) in the sugar, rolling them around, so that the sugar sticks on all sides. Place on one or two large platters. When done, sift the extra 500g/18 ounces icing sugar over the kurabiedes.

BANITSKA



1 PACKAGE OF PIE SHELLS, 50 ML OIL FOR THE FILLING : 350 GR CHEESE 4-5
TABLESPOONS SOUR MILK, (10 GR) BAKING POWDER, 2 EGGS, FOR TOPPING 250-300
ML FRESH MILK, 4 EGGS, 50-60 GR BUTTER MELTED METHOD OF PREPARATION
PLACE TREE CRUSTS IN A 36 CM OILED PAN, BRUSHING EACH CRUST WITH
A LITTLE OIL. PREPARE YOUR FILLING BY MIXING THE CHEESE, EGGS, SOUR
MILK AND BAKING POWDER SPREAD A PORTION OF THE END OF THE PIE,
FINISHED WITH CURSES. CUT THE PIE AS YOU WISH, DRESS IT WITH THE HOT
OIL. BREAK THE EGGS BY MIXING THEM WITH THE FRESH MILK AND POUR
THE PREPARED MIXTURE ON THE PAN. BAKE IN A MODERATE OVEN AT 180-200
DEGREES UNTIL GOLDEN COLOR FOR ABOUT 30-40 MINUTES
ENJOY :)

FRENCH FRIES



1 Cup Brown sugar, packed
2 1/2 cups Milk chocolate chip
2 cups Walnuts
2 3/4 cups Graham cracker crumbs
1 cup 2% milk

3.75 cups all-purpose flour
1 + 1/2 spoon salt
0.5 cups white sugar
1 cup margarine, softened

1 cup Land O Lakes Butter softened
1 cup sugar
1 large Land O Lakes Egg
2 + table spoons milk



By Sara

Chirashi Sushi 五月五日 寿

(this is the traditional food for Christmas in Japan)

Chirashi Sushi is a traditional style of Japanese Sushi
commonly served on happy occasions and at parties. (like
Christmas!).

Ingredients:

- Sushi rice
- Vegaredles (mixed)
- Lastly cooked ingredients
bit of cucumbers

Traditional



Japan

Christmas recipes

By Eleni

Sauzende on the top. Live background tomato



Gingerbread Men Cookies

U.S.A.

Ingredients

- | | |
|------------------------------|------------------------------|
| 1/2 cup butter | 1/3 cup molasses |
| 3/4 cup brown sugar | 1 egg |
| 2 tbsp water | 2-2/3 cup flour |
| 1 tsp baking soda | 1/2 teaspoon ground ginger |
| 1/2 teaspoon ground cinnamon | |
| 1/2 teaspoon ground nutmeg | 1/2 teaspoon ground allspice |

Directions

- ① Cream butter and sugar
- ② Add molasses egg and water
- ③ In another ball whisk the remaining in
- ④ Gradually add the butter
- ⑤ Preheat oven 200°C
- ⑥ Roll the dough and cut 10 cm cookies - ginger
- ⑦ Bake 8-10 minutes
- ⑧ Frost as desired

By Fidias



HAPPY
MERRY CHRISTMAS

ENGLAND

Gingerbread
COOKIES



INGREDIENTS

- 900 g all-purpose flour
- 2 tablespoon(s) cinnamon
- 1/2 teaspoon(s) baking powder
- 1 tablespoon(s) cloves
- 1 teaspoon(s) baking soda
- 2 tablespoon(s) ginger powder
- 1 teaspoon(s) pepper
- 1 teaspoon(s) salt
- 225 g butter room temperature
- 200 gr brown sugar
- 2 eggs, medium
- 300 g honey



For the royal icing

- 2 egg whites from medium eggs
- 480g icing sugar
- 35g lemon juice
- 1/2 teaspoon(s) red food coloring paste
- 1/2 teaspoon(s) green food coloring paste

METHOD for the royal icing

- In a mixer's bowl, beat egg whites and beat for 12 minutes until they become a miter.
- Add the icing sugar, the lemon juice and keep beating until smooth.
- Divide the mixture into three bowls, and add in the color and the red food coloring paste in the second bowl, and leave the mixture white.
- Please each mixer into a pipe, bag and decorate harden without shaking the mixture.
- Sprinkle with the Christmas toppings let them dry, and serve.

METHOD

for gingerbread cookies

- In a bowl, add the flour, cinnamon, baking powder, cloves, baking soda, ginger, pepper, salt and mix with a spoon or mixer.
- In a mixer's bowl, add the butter, the sugar and beat with the wire attachment at high speed for 6-8 minutes until the mixture becomes fluffy.
- When necessary, stop the mixer and with a whisk, scrape down the sides of the bowl then keep beating.
- Add one egg and mix well. It is important to add the rest one by one and beat until the ingredients are homogeneous.
- Then add the rest of the ingredients and beat for a few more minutes.
- Remove the bowl from the mixer and let the dough rest for a while. Cut into just about 1cm thick and roll into balls, then place on a parchment paper and bake for 10-12 minutes.
- Preheat the oven to 150°C (350°F) for 10 min.
- Remove the dough from the mixer and place on a parchment paper. Roll into balls and place on a parchment paper.
- With Christmas cookies, you can make a lot of different shapes and sizes. You can also make them on a parchment paper.
- Save for 10-12 minutes. Remove the cookies from the oven and let them cool for 10-12 minutes.
- Follow the proper way to place the cookies.

By Ioanna



SHOT ON MOTO

England

Gingerbread cookies

INGREDIENTS

- 900 g all-purpose flour
- 2 tablespoons cinnamon
- $\frac{1}{2}$ teaspoon(s) baking powder
- 1 tablespoon(s) cloves
- 1 teaspoon(s) baking soda
- 2 tablespoon(s) ginger powder
- 1 teaspoon(s) pepper
- 1 teaspoon(s) salt
- 225 g butter room temperature
- 200 g brown sugar
- 2 eggs, medium
- 300 g honey

For the royal icing

- 2 egg whites from medium eggs
- 950 g icing sugar
- 35 g lemon juice
- $\frac{1}{2}$ teaspoon(s) red food coloring paste
- $\frac{1}{2}$ teaspoon(s) green food coloring paste

For the gingerbread cookies

- In a bowl, add the flour, cinnamon, baking powder, cloves, baking soda, ginger, pepper, salt, and mix with a spoon.



- In a mixer's bowl, add the butter, the sugar and beat with the whisk attachment at high speed for 5-6 minutes, until the mixture becomes fluffy.

- When necessary, stop the mixer, and with a silicone spatula with wooden handle, scrape down the sides of the bowl. Then, keep beating.

By Ioanna

Healthy Kung Pao Chicken

This delicious kung pao chicken is the healthiest kung pao chicken around! Enjoy the deliciousness without the garbage!

Prep Time
20 mins

Cook Time
45 mins

Total Time
1 hr 5 mins

Course: Main Course Cuisine: Chinese Servings: 6 servings
Calories: 353kcal Author: The Gracious Pantry



☆☆☆☆☆
No ratings yet

Ingredients

MARINADE INGREDIENTS

- 2 ½ lbs. boneless, skinless chicken breast, cut into bite-sized pieces
- ¼ tsp. ground black pepper
- 2 tsp. soy sauce OR coconut aminos
- 2 tsp. balsamic vinegar
- 1 tsp. honey
- 2 tsp. sesame oil
- 2 tsp. arrowroot powder OR organic cornstarch

SAUCE INGREDIENTS

- 1 tbsp. soy sauce OR coconut aminos
- 1 tbsp. balsamic vinegar
- 1 tbsp. apple cider vinegar
- 1 tbsp. honey
- 1 tsp. sesame oil
- 2 tsp. arrowroot powder OR organic cornstarch

STIR FRY INGREDIENTS

- 3 + tbsp. oil OR chicken broth as needed for cooking
- 1 large red bell pepper, diced
- 1 large green bell pepper, diced
- 1 large yellow bell pepper, diced
- 2 medium stalks celery, diced
- 1 tbsp. garlic powder
- ½ tsp. ground ginger
- 1 tsp. onion powder
- 2 tsp. crushed red pepper flakes (1 tsp. if you prefer mild spice, 3 tsp. if you prefer extra spicy)
- ½ cup salted peanuts

Instructions

1. Cut up the chicken and set aside.
2. In a large mixing bowl, combine all the marinade ingredients, add the chicken and mix well to coat the meat. Set in the refrigerator for about 20-30 minutes.
3. In a small to medium mixing bowl, combine all the sauce ingredients, whisking well to combine and set aside.

By Leteris

4. Prepare all the veggies and remaining spice and set nearby.
5. Once the meat is done marinating, transfer to a pan with either oil or chicken broth. Cook until chicken is browned completely.
6. Add the vegetables and spices and continue to cook for approximately 5-10 minutes, or until the chicken is fully cooked through.
7. Pour on the sauce and add the peanuts and stir well for about 1 to 2 minutes to thoroughly combine everything and allow the flavors to meld together.
8. Remove from heat and serve as is or over brown rice.

Notes

Please note that the nutrition data is a ballpark figure. Exact data is not possible.

Nutrition

Serving: 1 serving | Calories: 353kcal | Carbohydrates: 12g | Protein: 44g | Fat: 13g | Saturated Fat: 2g | Cholesterol: 120mg | Sodium: 531mg | Potassium: 863mg | Fiber: 2g | Sugar: 3g | Vitamin A: 545IU | Vitamin C: 2.5mg | Calcium: 32mg | Iron: 1.6mg

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By Lfteris

CHRISTMAS IN ENGLAND

By Zoe





PUDDING

By Zoe

Ingredients

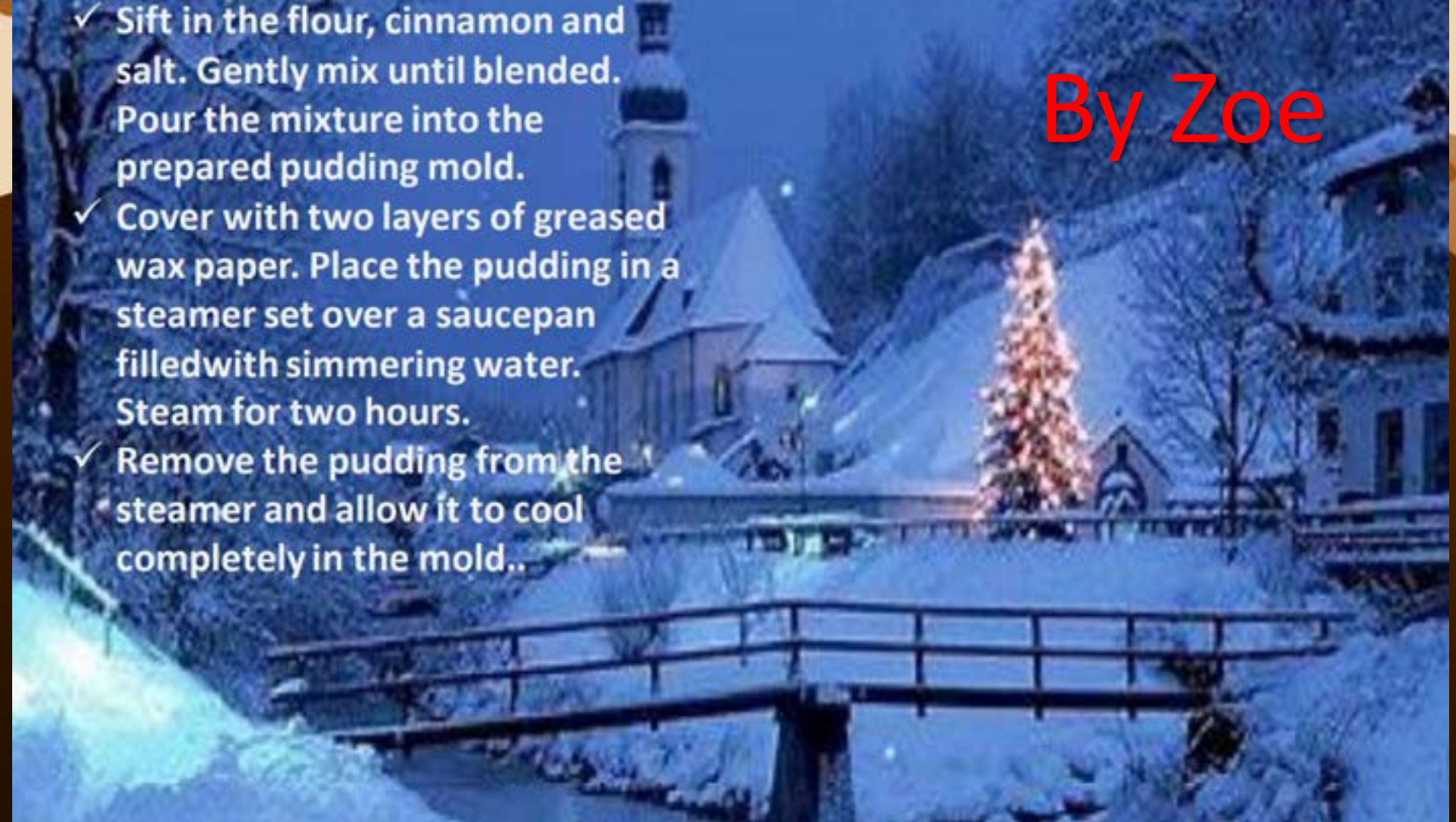
- ½ cup Brown Sugar
- 1 cup Milk
- 12 Dates (pitted and chopped)
- ½ cup Raisins
- ½ cup Dried Currants
- ½ cup Candied Mixed Fruit (peel, chopped)
- 1 Orange (zested)
- 1 teaspoon Baking Soda
- 1 cup Self Raising Flour

Instructions:

- ✓ Liberally grease a pudding
- ✓ Combine sugar, butter, milk, dates, raisins, currants, mixed fruit peel, and orange zest in a large saucepan. Bring to a boil.
- ✓ Remove from heat and stir in the baking soda.
- ✓ Cover with two layers of greased wax paper. Place the pudding in a steamer set over a saucepan filled with simmering water. Steam for two hours.

- ✓ Sift in the flour, cinnamon and salt. Gently mix until blended. Pour the mixture into the prepared pudding mold.
- ✓ Cover with two layers of greased wax paper. Place the pudding in a steamer set over a saucepan filled with simmering water. Steam for two hours.
- ✓ Remove the pudding from the steamer and allow it to cool completely in the mold..

By Zoe





By Kritonas

CHRISTMAS TREE CUPCAKES

INGREDIENTS

150g unsalted butter, softened

150g golden caster sugar

3 eggs

1 tsp vanilla bean paste

175g self-raising flour

100g gold or white fondant

edible gold lustre dust or spray (if using white fondant)

edible sugar balls, mini chocolate, beans, or multicoloured sprinkles (for baubles)

For the buttercream

300g unsalted butter, softened

500g icing sugar, sifted

1 tsp vanilla bean paste

green food colouring (preferably oil-based)

By Kritonas



METHOD

STEP 1

Heat the oven to 200C/180C fan/gas 6 and line a 12-hole muffin tin with paper cases. Beat the butter and sugar together in a large bowl or stand mixer until pale and creamy. Add the eggs and vanilla along with 1 tbsp of the flour (to reduce the risk of the mixture splitting) and beat again.

STEP 2

Sift the remaining flour into the batter and mix to combine until no streaks of flour are visible, being careful not to overbeat. Divide the batter between the cases, ensuring they are all at least half-full. Bake on the middle shelf of the oven for 12-15 mins until golden. Cool in the tin for 5 mins before removing to a wire rack to cool completely.



Roll out the fondant and stamp out 12 stars or flowers using mini biscuit cutters. Leave to dry on a sheet of baking parchment. If you've used white fondant, let the shapes dry for 5-10 mins, then spray or brush with gold lustre.

STEP 4

To make the buttercream, slowly mix the butter, sugar and vanilla together in a bowl using an electric whisk or in a stand mixer. Once combined, beat for at least 5 mins until pale and fluffy. Add the green food colouring, a little at a time, until you reach your desired shade. Spoon the buttercream into a piping bag fitted with a star nozzle. Pipe swirls of the buttercream over the cooled cupcakes, building the swirls up into a cone shape. Top the 'trees' with the fondant stars, then decorate with sugar balls, sprinkles or chocolate beans to make baubles.



By Kritonas



Traditional British Christmas Cake

Marivasía Savvides

Introduction

- In England, Christmas cake is an tradition that began as plum porridge. People ate the porridge on Christmas Eve, using it to line their stomachs after a day of fasting. Soon dried fruit, spices and honey were added to the porridge mixture, and eventually it turned into Christmas pudding.



Ingredients

1 cup glace (candied) cherries, halved

300 grams flour

Pinch salt

1/2 teaspoon mixed spice

1/2 teaspoon ground cinnamon

1/2 teaspoon freshly ground nutmeg

300 grams butter, slightly softened

300 grams soft brown sugar

1/2 lemon, zested

6 large eggs, lightly beaten

3 tablespoons brandy, plus extra for feeding

Steps to make it

- Gather the ingredients
- Heat the oven to 150 Celcius
- Line a deep 9-inch cake pan with 2 thicknesses of parchment or greaseproof paper. Tie a double band of brown or newspaper paper around the outside. This acts as an insulator and helps prevent the cake from burning on the outside.
- In a large mixing bowl, combine the currants, sultanas, raisins, candied peel, and cherries with the flour, salt, and spices.

Steps to make it

- In another large bowl, cream the butter with the sugar until light and fluffy. Stir in the lemon zest. Add the beaten egg to the butter mixture slowly a little bit at a time, beating well after each addition; otherwise, the mixture could curdle. If it does, simply add a tablespoon of flour and mix to bring it back together. If it doesn't, don't fret; the cake will still be delicious.
- Carefully fold in half the flour and fruit into the egg and butter mixture, and repeat until fully incorporated. Add the brandy.
- Spoon the cake mixture into the prepared cake tin, making sure there are no air pockets. Smooth the surface with the back of a spoon and make a slight dip in the center—this will rise again during baking to create a smooth surface for icing the cake.

Steps to make it

- Use a paper towel to clean up any smears of cake batter on the parchment so they don't burn. (It won't affect the cake; it just doesn't smell good.)
- Stand the tin on a double layer of newspaper in the lower part of the oven. If you have a gas oven, ensure the paper is well away from any flame. Bake in preheated oven for 4 1/2 hours. If the cake is browning too rapidly, cover the tin with a double layer of parchment paper after 2 1/2 hours.
- Check the cake after 4 1/2 hours. It should rise well and be a deep brown all over. Insert a skewer or fine knife into the center of the cake; it should be clean when you pull it out. If the dough sticks when you pull it, return the cake to the oven for a little longer.

Steps to make it

- Cool the cake on a wire rack for an hour, then remove it from the pan to cool completely. Then, prick the surface of the cake with a toothpick or skewer and slowly pour over 2 to 3 tablespoons brandy. Repeat this feeding every two weeks up until Christmas.
- Store the cake wrapped in greaseproof or parchment paper in an airtight tin, until ready to serve. Enjoy!